

# YUCCA

beach kitchen. bar



**BEACH MENU**

# YUCCA

beach  
kitchen  
bar

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LUNCH UNTIL 18:30  
DINNER FROM 19:00

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# LUNCH & FINGERFOOD

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<b>PANINI</b>	9.00
Smoked ham, manouri cheese, arugula, tomato, basil & semi-dried tomato pesto.	
<b>VEGGIE CLUB SANDWICH</b>	14.50
Focaccia, grilled vegetables, talagani cheese, basil & semi-dried tomato pesto, green salad.	
<b>CHICKEN SANDO</b>	13.50
Brioche, grilled chicken, bacon, mustard seed dressing, Naxian gruyere cheese, tomato, iceberg lettuce.	
<b>LOBSTER BREAD</b>	12.00
Lobster brioche bread, sausage, Dizon mustard, pickled cabbage, fried onions.	
<b>FALAFEL TACOS</b>	10.50
Tortilla, tomato, cucumber, mint, spicy yogurt sauce.	
<b>BAO BUNS CHICKEN</b>	13.00
Steamed buns, chicken teriyaki ginger sauce, carrot, zucchini, mint, sesame.	
<b>SHRIMPS* TEMPURA</b>	18.00
Panco vegetables, home-made sweet chilli sauce.	
<b>CHICKEN BURGER</b>	17.00
Brioche, stuffed chicken in panco, mozzarella, sun-dried tomato & basil pesto, gruyere sauce, aragula, Naxian arseniko cheese, green salad.	
<b>NAXIAN VEAL BURGER</b>	17.00
Brioche, bacon, Naxian smoked gruyere cheese, caramelized onions, tomato, lettuce, truffle cream, Yucca potatoes.	
<b>FOLIA</b>	12.50
Shredded Naxian fries, eggs, Naxian gruyere cream, truffle carpaccio.	
<b>ENERGY BOWL</b>	10.50
Greek yogurt, granola, peanut butter, coconut flakes, seasonal fruit, thyme honey.	
<b>FRUIT SALAD</b>	10.00
<b>MARGARITA PIZZA</b>	12.50
Tomato sauce, mozzarella, olive oil, basil pesto.	
<b>YUCCA PIZZA</b>	14.50
Smoked ham, bacon, mozzarella cheese, Naxian gruyere cheese, mushrooms, green peppers, tomato sauce.	
<b>MEDITERRANEAN PEINIRLI</b>	13.00
Feta cheese, cherry tomatoes, olives, capers, onions, peppers, mozzarella cheese, tomato sauce.	
<b>NAXIAN FRIED FRIES</b>	4.50
flavored with fresh herbs.	
<b>CRUNCHY FETA</b>	12.00
smoked Metsovone cheese, wrapped in Beirut phylo pastry with liquit ground nuts flavored pasteli.	
<b>GRILLED TALAGANI</b>	10.50
cheese, fig marmelade, mint flavored virgin olive oil.	

# SALADS

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<b>NAXIAN POT</b>	14.00
Cherry tomato, cucumber, onion, green papper, basil pesto, Naxian xinomizythra cheese, Kalamata olives flavored crushed carod rusk.	
<b>SUMMER SALAD</b>	12.00
Green salad mix, topped with seasonal fruit, blue cheese, pickled onions, sesame pasteli and spearmint vinagrette.	
<b>CAESARS</b>	13.00
Iceberg, lettuce, grilled chicken, smoked bacon, croutons, Naxian gruyere cheese and mustard seed dressing.	
<b>GREEK</b>	13.00
Tomato, cucumber, capers, green pepper, onion, feta cheese, olives, oregano.	
<b>COUS COUS</b>	14.00
Cous cous, chicken fillet, grilled talagani cheese, baby spinach, orange, onion flakes, citrus dressing, cumin.	

# KIDS MENU

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<b>TAGLIATELLE BUTTER PASTA</b>	8.00
Tagliatelle, butter, Naxian arseniko cheese.	
<b>NAPOLITANA</b>	9.00
Tagliatelle, tomato sauce, Naxian arseniko cheese.	
<b>BOLOGNESE</b>	10.50
Braised beef, Naxian arseniko cheese	
<b>CHICKEN FILLET</b>	10.00
Chicken breast fillet, olive oil-lemon dressing and Naxian fried fries.	

# DESSERT

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<b>GALACTOBOUREKO</b>	10.50
Beirut phylo pastry, semolina cream, Naxian anthotyro mouse, honey syrup, pistachios.	

STORE SUPERVISOR (RESPONSIBLE BY LAW): ATHINA ANAGNOSTOPOULOU

ALL PRICES ARE FINAL AND INCLUDE ALL NOMINAL FEES

(FOOD 13% VAT, ALCOHOL 24% VAT, 5% MUNICIPALITY TAX).

COMPLAINT FORMS ARE AVAILABLE IN OUR ESTABLISHMENT FOR ANY AND ALL COMPLAINTS.

CONSUMER IS NOT OBLIGED TO PAY IF THE PROPER NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT/INVOICE).

(\* ) FROZEN FOOD

WE USE VIRGIN OLIVE OIL IN ALL OUR SALADS.

WE USE SUNFLOWER OIL IN OUR FRIED FOOD.